

# Sage Catering

AT STREAKY BAY



'The best decision we made was ordering food on arrival'

'Delicious home made, chef quality'

Food made fresh with local seasonal produce. We cater for all dietary requests.

Delivery Included to Sage  
2 days notice preferred

0431 952 551

\*orders , produce subject to change due to season, availability

**Menu Exclusive to Sage guests**

# Breakfast

BREAKFAST JUICE  
BACON  
EGGS  
AVOCADO  
WHIPPED CREAM CHEESE  
SEASONAL FRUIT  
MUSHROOMS  
BABY SPINACH  
TOMATOES  
SOUR DOUGH BREAD

Small 2-4 \$80 Large 6-8 \$120 Ex Large \$140

FRESH FRUIT, FRUIT COMPOTE AND GRANOLA YOGHURT  
POTS \$12 EA

HAM AND CHEESE COSSAINTS \$8 EACH

HOME BAKED GLUTEN FREE  
SEEDED BREAD  
OR  
ZUCCHINI BREAD  
\$25



# Platters

## Sweet n Salty

INCLUDES A SELECTION OF  
CHEESES,  
SOFT, CHEDDAR AND  
CURED MEATS  
2 HOME MADE DIPS  
GOURMET CRACKERS  
CHOCOLATE BALLS  
FRESH FRUIT

Small / \$95 /Box or platter  
Medium/ \$135 Platter  
Large / \$155 Box or Platter



## Ploughmans

INCLUDES TURKISH BREAD OR  
SOURDOUGH BREAD,  
PREMIUM CHEESE SUCH AS  
CHEDDAR, ANTIPASTO, PERSIAN  
FETA, BRUSCHETTA, MEATS AND  
ACCOMPANIMENTS SUCH AS  
RELISH AND  
HOME MADE CREAM  
CHEESE.

ADD DUKKAH, BALSAMIC OIL \$9



# Vego

SELECTION OF GOURMET  
CHEESES,  
ANTIPASTO, BRUSCHETTA, DIP,  
CRACKERS, CARROT, CUCUMBER  
FRESH AND DRIED FRUIT, NUTS .  
RAW PEANUT BUTTER BALLS



Small / \$120 /Box or platter  
Medium/ \$145 Platter  
Large / \$165 Box or Platter

# Vego-Vegan

SELECTION OF CHEESES - (VEGO)  
GOURMET CRACKERS  
ANTIPASTO  
2 HOME MADE DIPS  
SELECTION OF MEATS  
GRAPES/STRAWBERRIES  
NUTS AND DRIED FRUIT  
VEGAN CHOCOLATE



Platter /box servings Small 1-4 Medium 4-8 Large 8-10  
Add on a bottle of sparkling / white / Red POA  
Gluten free platters - extra \$15 per platter

# Fresh Salads

GARDEN SALAD - MIXED LETTUCE, TOMATO, CUCUMBER,  
AVOCARDO, ROAST PUMPKIN  
HONEY MUSTARD DRESSING

GREEK - MIXED GREENS, TOMATO, CUCUMBER, FETA,  
OLIVES DRESSING \*ADD ON PITA AND TZATZIKI \$10

GREENS SALAD - BABY SPINACH, CUCUMBER,  
BEANS, PINE NUTS, CURRENTS, FETA  
PLUM VINEGAR DRESSING

PUMPKIN SALAD - BABY SPINACH, CHERRY TOMATO, ROAST  
PUMPKIN, PINE NUTS

CAESAR SALAD - COS LETTUCE, BACON, EGG, GARLIC CROUTONS  
ANCHOVY

LAYERED MEXICAN SALAD - LETTUCE, TOMATO, CARROT, KIDNEY  
BEANS, CHEESE, HOME MADE CREAM DRESSING AND CORN CHIPS  
(SERVED IN A BOWL) \$55

\*MEAT CAN BE ADDED ON AS AN ADDITIONAL COST  
SUCH AS CHICKEN OR SHAVED LAMB

ALL DRESSINGS SERVED ON THE SIDE

SMALL UP TO 4 PEOPLE \$60

LARGE 10-20 PEOPLE \$90



# Fresh Fruit

A SELECTION OF FRESH  
SEASONAL FRUIT

SMALL \$70

LARGE \$110



# Afternoon tea

LEMON CHEESE CAKE \$55

BELGAIN LEMON TEA CAKE \$40

APPLE MUFFINS 12 \$40

ORANGE CAKE \$40

FLOURLESS CHOCOLATE CAKE \$60  
GF

VANILLA CUPCAKES WITH LEMON  
CURD AND WHIPPED RASPBERRY  
COULIS ICING \$5 EACH  
MIN 6

BANANA BREAD \$35





# Lunch

SMALL SALAD -- 50

SMALL FRUIT SALAD -- 45

KIDS BOX -- 55

COLD ROLLS - VEG OR CHICKEN  
- 4 FOR 20 WITH PEANUT  
DIPPING SAUCE

GOURMET SALAMI, HAM OR CHICKEN  
SALAD ROLLS \$11 EACH

ZUCCHINI SLICE 4 LARGE PIECES  
\$24

PEANUT BUTTER BLISS BALLS 10 FOR  
\$27

GF. DF OPTIONS AVAIL

GREAT FOR PICNICS OR TRAVELLING





# Home Made Meals

BEEF & PORK LASAGNA / GF AVAIL /  
VEGETARIAN LASAGNE

STUFFED TURKEY CAPSICUMS WITH SOUR  
CREAM, CORIANDER AND PEPITAS

MEATBALLS  
BEEF, PORK AND RICOTTA  
MEATBALLS  
ON FRESH PASTA

VEGETARIAN CHILI  
WITH TORTILLAS, CORN AND AVOCADO  
SALSA AND SOUR CREAM, CORIANDER  
AND LIME

SM 1-3 / \$45 MED 4-6 / \$75 LG 8-10 / \$115



# Pizzas

COOKED OR UNCOOKED

HAWIIAN - HAM AND PINEAPPLE

MEAT LOVERS - HAM, SALAMI, PEPPERONI

GOURMET - PESTO, PRAWN, PROSCUITO  
WITH GARLIC AOLI

VEGETARIAN - PESTO, MUSHROOM,  
CAPSICUM, ROAST PUMPKIN,  
PINE NUT, AOLI

MEDITERRANEAN - SALAMI, PROSCUITO,  
OLIVES,  
SUN DRIED TOMATO

BBQ MEATLOVERS, HAM, SALAMI, CHICKEN,  
BBQ SAUCE

\$33



# Seafood

LOCALLY CAUGHT FRESH TO YOU

BUG LINGUINE  
SPENCER GULF BUGS PREPARED IN A  
CREAMY WHITE WINE SAUCE

STREAKY BAY SPAGHETTI MARINARA  
PRAWNS, CALAMARI AND MUSSELS IN  
FRESHLY PREPARED GARLIC, CHILLI PASATA

\$90 MED \$125 LGE  
CRUSRY BREAD \$7-12



## SEAFOOD PLATTER

LOCAL OYSTERS - NATURAL OR KILPARTIK,  
FRESH PRAWNS,  
PANKO KING GEORGE WHITING  
SALT & PEPPER CALAMARI,  
GREEK SALAD AND FRIES  
GARLIC AOLI & SEAFOOD SAUCE

SM 1-3 / \$210 MED4-6 / \$370 LG 8-10/ \$690



# Hot Platters

HOT N YUM

ROAST PUMPKIN & MUSHROOM  
ARANCHINI WITH HM SAUCE  
PORTUGUESE CHICKEN  
DRUMETTES OR BITE SIZED  
SATAYS & BEEF KOFTAS

SMALL 2-4 \$90  
MED 4-6 \$130  
LARGE 6-8 \$160

CHICKEN SATAYS \$8 EA

VARIETY PLATTERS -

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CHICKEN DRUMMETTES  
ARANCHINI  
PANKO CALAMARI  
CHICKEN SATAYS  
BEEF KOFTAS

CHOICE OF 3 - LARGE ONLY \$160

MINI BEEF BURGERS, CHEESE,  
TOMATO, LETTUCEM MUSTARD,  
SAUCE  
\$7 EACH

MINI PORK BELLY BURGERS WITH  
ASIAN SLAW  
\$7 EACH

BURGERS MIN 8 PER ORDER

SIDE OF CHIPS \$8

\*HM SAUCE HAND MADE CATERING  
SIGNATURE SAUCE





# Sage *About us*

AT STREAKY BAY

As owners of Sage we recognise your time is valuable. We source the freshest local ingredients, making home made food that creates wonderful memories, and more opportunities for you to experience our beautiful region.